



---

# FERRARI-CARANO

*Vineyards and Winery*

## DOMINIQUE CHARDONNAY

RUSSIAN RIVER VALLEY, SONOMA COUNTY

2024

---

*Dominique Chardonnay is from vineyards along the river in Russian River Valley and is named after Rhonda Carano — Dominique is Rhonda's middle name.*

### THE VINTAGE

The winter of 2023–2024 saw significant rainfall for the second year in a row in Sonoma County. With seasonally average temperatures in winter and spring, budbreak was right on target. Steady temperatures in the summer led to a harvest that was right on schedule. By the Labor Day weekend heat dome, the majority of the Ferrari-Carano white grape harvest was complete. The few vineyard blocks that remained were helped along by the heat and escaped without significant damage. Harvest was well paced and smooth, with no surprises. This year's growing season is characterized by ripe tropical fruit, lush mouthfeel, and rich finish. Our harvest started on August 14th, finishing on October 10th.

### HOW IT'S MADE

The grapes are hand harvested, whole-cluster pressed then barrel fermented. The wine completes 100% malolactic fermentation and is sur lie aged and stirred weekly for 6 months. The final blend was assembled in April 2025, and the wine was barreled again in 30% new French oak until bottling, for a total of 14 months of barrel aging.

### AROMAS & FLAVORS

The 2024 Dominique Chardonnay offers a rich and nostalgic aromatic profile, blending warm notes of graham cracker, cardamom, and toasted marshmallow with the fruitiness of golden apple and Bartlett pear. The palate is equally indulgent yet refined, featuring lush flavors of caramel, lemon cream, and quince, alongside subtle hints of honeydew melon. This combination creates a sophisticated, multi-layered experience that beautifully represents its cool-climate origin.

### FOOD PAIRINGS

Dominique is a full-bodied Chardonnay that pairs well with pasta dishes made with cream, butter or cheese. Try Dominique with shrimp, scallops, lobster and other rich seafood, or plank-grilled salmon. This wine is delicious with poultry, like turkey and gravy, or risotto, nuts and nutty cheeses that are not too pungent.

### COOPERAGE

14 months in French oak, 30% new

### TECHNICAL DATA

Composition 100% Chardonnay  
Alcohol 14.2% | pH 3.54 | TA 5.5 g/L  
Bottled January 28, 2026